



# Ssamjang Pork Lettuce Cups

with Sweetcorn Fried Rice

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Jasmine Rice



Chicken-Style Stock Powder



Asian Greens



Garlic



Cos Lettuce



Sweetcorn



Ssamjang Paste



Oyster Sauce



Sweet Soy Seasoning



Pork Mince



Soy Sauce Mix

Prep in: **25-35 mins**  
Ready in: **30-40 mins**

Tantalising Asian flavours of garlic, ssamjang paste and oyster sauce overflow in these crisp cos lettuce cups! Juicy pork mince is browned with a medley of spices before layering crunchy veggies, bringing you a bite that packs both unbeatable taste and crunch.

### Pantry items

Olive Oil, Sesame Oil, Brown Sugar, Vinegar (White Wine or Rice Wine), Egg

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
jasmine rice	1 packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
Asian greens	1 bunch	2 bunches
garlic	3 cloves	6 cloves
cos lettuce	1 head	2 heads
sweetcorn	1 tin	1 tin
ssamjang paste	1 packet (30g)	1 packet (60g)
oyster sauce	1 medium packet	1 large packet
<b>sesame oil*</b>	1 tsp	2 tsp
<b>brown sugar*</b>	1 tsp	2 tsp
sweet soy seasoning	½ medium sachet	1 medium sachet
<b>vinegar*</b> (white wine or rice wine)	½ tsp	1 tsp
pork mince	1 packet	1 packet
<b>egg*</b>	1	2
soy sauce mix	1 packet (40g)	1 packet (80g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3122kJ (746Cal)	544kJ (130Cal)
Protein (g)	39.8g	6.9g
Fat, total (g)	22.3g	3.9g
- saturated (g)	6.5g	1.1g
Carbohydrate (g)	91.4g	15.9g
- sugars (g)	21.6g	3.8g
Sodium (mg)	3368mg	587mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the rice

- Boil the kettle.
- Half-fill a medium saucepan with boiling water.
- Add **jasmine rice**, **chicken-style stock powder** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12-14 minutes**.
- Drain, rinse with warm water and set aside.



## Char the corn

- Wipe out the frying pan, then return to high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



## Get prepped

- Meanwhile, roughly chop **Asian greens**. Finely chop **garlic**.
- Trim the end of **cos lettuce**, then separate the leaves. Drain the **sweetcorn**.
- In a small bowl, combine **ssamjang paste**, **oyster sauce**, the **sesame oil**, **brown sugar**, **sweet soy seasoning** (see ingredients), the **vinegar** and a splash of **water**.



## Finish the fried rice

- Push **corn** to one side of the pan, then add a drizzle of **olive oil** to the empty side. Crack the **egg** into the pan and scramble until cooked through, **1 minute**.
- Add remaining **garlic** and cook until fragrant, **1 minute**. Add **soy sauce mix** and cook until slightly reduced, **30 seconds**.
- Add **cooked rice** and stir until warmed through, **1-2 minutes**.



## Cook the pork

- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add the **Asian greens** and half the **garlic**, cooking until fragrant and slightly wilted, **1-2 minutes**.
- Remove from heat, then add **ssamjang sauce mixture** and stir to combine. Transfer to a bowl and cover to keep warm.



## Serve up

- Spoon some ssamjang pork into each lettuce cup and divide between plates.
- Serve with sweetcorn fried rice. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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